

# Soy-Glazed Pork Wonton Noodles

with Red Cabbage & Carrots

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**  
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


Customized ingredients

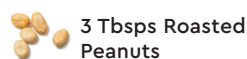


18 oz Ground Pork 

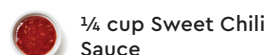
SWAPPED FOR:



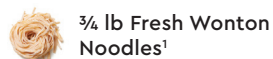
18 oz Thinly Sliced Beef 



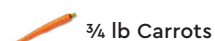
3 Tbsps Roasted Peanuts



¼ cup Sweet Chili Sauce



¾ lb Fresh Wonton Noodles<sup>1</sup>



¾ lb Carrots



⅓ cup Soy Glaze



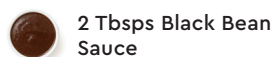
1 Tbsp Apple Cider Vinegar



1 lb Red Cabbage



⅓ cup Asian-Style Sautéed Aromatics



2 Tbsps Black Bean Sauce



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> previously frozen

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the sauce

- Fill a large pot  $\frac{3}{4}$  of the way up with water; add a **big pinch of salt**. Cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Roughly chop the **peanuts**.
- In a medium bowl, combine the **soy glaze, black bean sauce, sweet chili sauce, vinegar,  $\frac{1}{4}$  cup of water, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook the pork

- In a large, high-sided pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.



## ↩ CUSTOMIZED STEP 2 If you chose Beef

- Separate the **beef**; pat dry with paper towels. Season with salt and pepper.
- In a large, high-sided pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until the beef is browned and just cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 3 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly.



## 4 Cook the vegetables

- In the pan of reserved fond, heat the **sautéed aromatics** on medium-high until hot.
- Add the **sliced carrots**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **sliced cabbage**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened. Turn off the heat.



## 5 Finish the noodles & serve your dish

- Add the **cooked noodles, cooked pork, and sauce** to the pan of **cooked vegetables**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until coated and thoroughly combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **chopped peanuts**. Enjoy!



## ↩ CUSTOMIZED STEP 5 If you chose Beef

- Finish the noodles and serve your dish as directed, using the **cooked beef** (instead of pork).